



 AGROFRUTO Agroindustria Frutos de Oro S.A.C. "Pasión por la Agroindustria"	TECHNICAL SPECIFICATIONS OF FINISHED PRODUCT	CODE: CC-ET-001
		DATE: 01-12-2023
	FROZEN MANGO CHUNKS 20x20 mm	PAGES: 1 of 4
		VERSION: 08

FROZEN IQF

PRODUCT	FROZEN MANGO CHUNKS 20x20 mm (<i>Mangifera indica</i>)		
TYPE			
DESCRIPTION OF PRODUCT	Frozen mango comes from fresh mangos of Kent variety of Peruvian origin .		
OPERATIONAL PROCESS	The product has been ripened, selected, disinfected, peeled, diced, freezing in an IQF tunnel, packed and stored at a temperature necessary for its conservation.		
COMPOSITION	Mango kent fruit. No irradiated. Product not genetically modified. Allergens free.		
SENSORY CHARACTERISTICS	Characteristic	Specification	Method
	Color	Light yellow to yellow-orange; typical of mango variety (3-8)	Sensory
	Flavor	Fresh mango	Sensory
	Smell	Characteristic of a fresh product	Sensory
	Texture and appearance	Firm and typical of a frozen product	Visual inspection
CHEMICAL CHARACTERISTICS	Characteristic	Specification	Method
	°Brix	≥ 13	Refractometer
	pH	3.2 – 4.4	pH-meter

AGROINDUSTRIA FRUTOS DE ORO S.A.C.			Client:
Elaborated by: Mariela Velasquez Flores GIS Boss	Reviewed by: Maykol E. Acuña Lopez Facility Head	Approved by: Henry Estela Oliva Operations Manager	Approved by:
Signature: 	Signature: 	Signature: 	Signature:



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AGROCHEMICAL TRACES	Residue	Specification	Method
	Pesticides	In compliance with FDA USA regulation or EU regulation.	Chromatography
	Heavy metals	In compliance with current regulation Codex-EC-FDA	Chromatography
	Chlorates and perchlorates	In compliance with FDA USA regulation or EU regulation.	Chromatography
<p>Note: It is done once per campaign, if required per container, this has an additional cost to be discussed with the commercial department.</p> <p>If it requires the analysis of additional chemical components (Example: Dioxin); this has an additional cost to deal with the commercial department.</p>			
SIZE	Size	Specification	Method
	17 a 23 mm	Min. 80%	Vernier caliper measurement
	< 17 mm	Max. 15%	
	> 23 mm	Max. 5%	
TOLERANCES (Sample 1000 g)	Defects		Tolerance
	Pale (color scale 2)		Max. 5%
	Dark orange (color scale 9)		Max. 5%
	Mechanical damage		Max. 15%
	Pop corn		Max. 2 units
	Remains of skin		Max. 2 units
	Overripened		Max. 10%
	Minor blemish		Max. 2 units
	Major blemish		Max. 1 units
	Rest of seed		Max. 1 units
	Clumps (3 units or more)		Max. 5%
	Vegetal foreign material		Absence
	Foreign material		Absence
MICROBIOLOGICAL CHARACTERISTICS	Microorganism	Limit	Method
	Total plate count	< 50000 cfu/g	AOAC OFICIAL 990.12
	Yeasts and molds	< 5000 cfu /g	AOAC OFICIAL (OMA Método N° 2015.05)
	Coliforms	< 100 cfu /g	AOAC OFICIAL 991.14 E

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	<i>E. coli</i>	< 10 cfu /g	AOAC OFICIAL 991.14
	<i>Salmonella sp.</i>	Negative/25 g	FDA/BAM Online 8 th Ed.Rev.A/1998. December 2019
	<i>Listeria monocytogenes</i>	Negative/25 g	ISO 11290-1: 2017
	<p>The results provided will be the composition of the batches that make up a container; For this reason, a single microbiological analysis report is issued.</p> <p>Any additional microbiological parameter has an additional cost to talk about with the commercial department.</p>		
PACKAGING AND PRESENTATION	<p>In bags of low-density polyethylene 10 Kg. Packed into a cardboard box. Label Customer agreement. Load to the floor</p>		
METAL DETECTOR	<p>Ferrous: 2.5 mm Non-ferrous: 3.0 mm Stainless Steel: 3.5 mm</p>		
STORAGE AND TRANSPORT TEMPERATURE	<p>Min: -18°C</p>		
TRACEABILITY CODE	<p style="text-align: center;">FVN AJJJ H CCC</p> <ul style="list-style-type: none"> • F: Fruit. • V: Variety. • N: Size. • A: Last digit of the production year. • JJJ: Julian day of production (freezing). • H: Packing time • CCC: Lot of raw material 		
CONTENT LABELING	<p>Name product. Quantity. Identification of the packing company. Country of origin.</p>		
LEGAL ASPECTS	<p>The raw materials are produced, packaged and transported in accordance with Good Manufacture Practices (GMP), HACCP and BRC principles.</p> <p>Product has not been irradiated, is neither contain genetically modified ingredients and allergens free.</p>		

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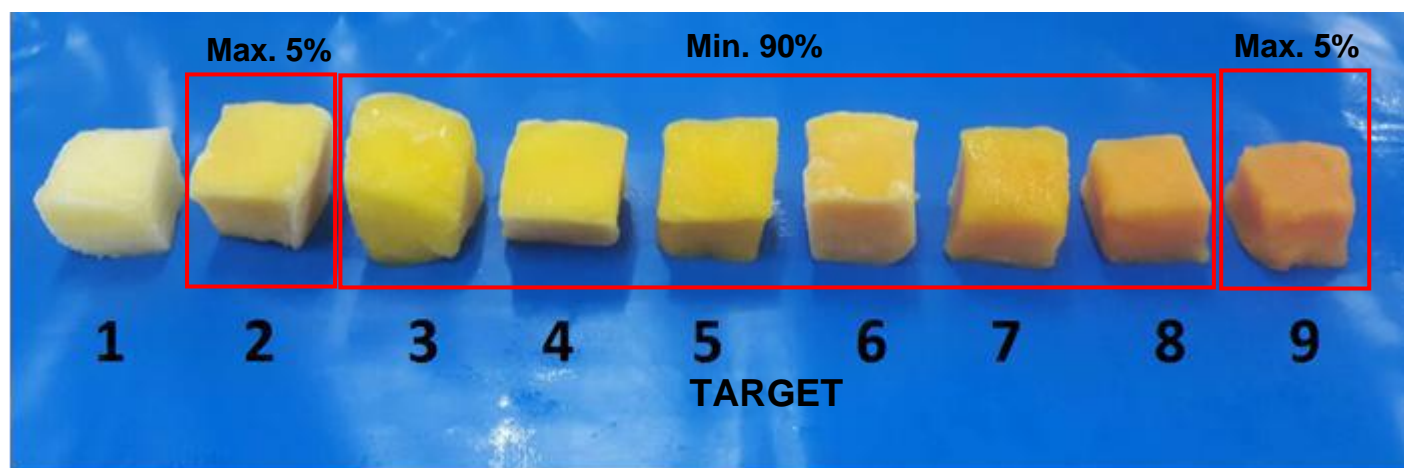
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OTHER ASPECTS

The cost of the product does not cover liability insurance, if required it is an additional cost to deal with the commercial department.

COLOR SCALE OF FROZEN MANGO CHUNKS VARIETY KENT



REVIEWED
Melody , 4/14/2023, 10:21:25 AM

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